

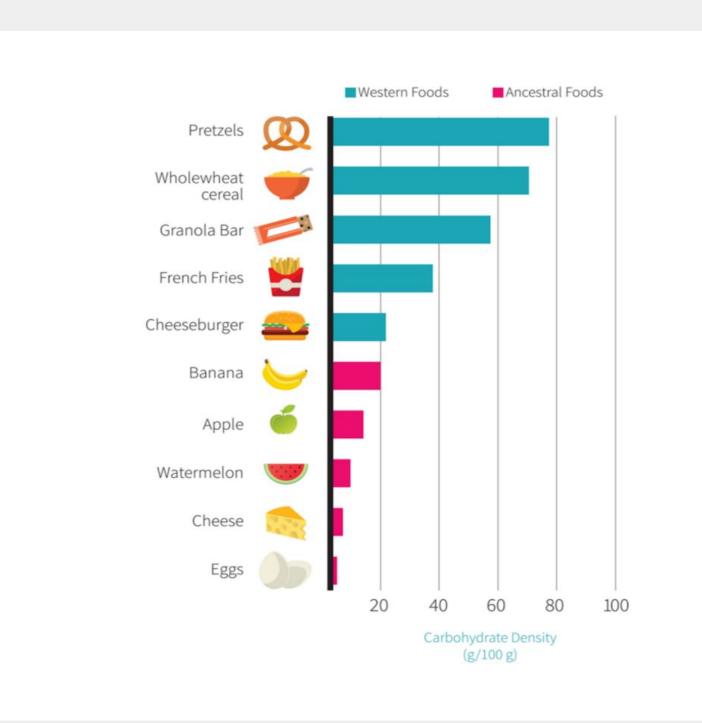
Red meat causes cancer?



... a deep look at the evidence

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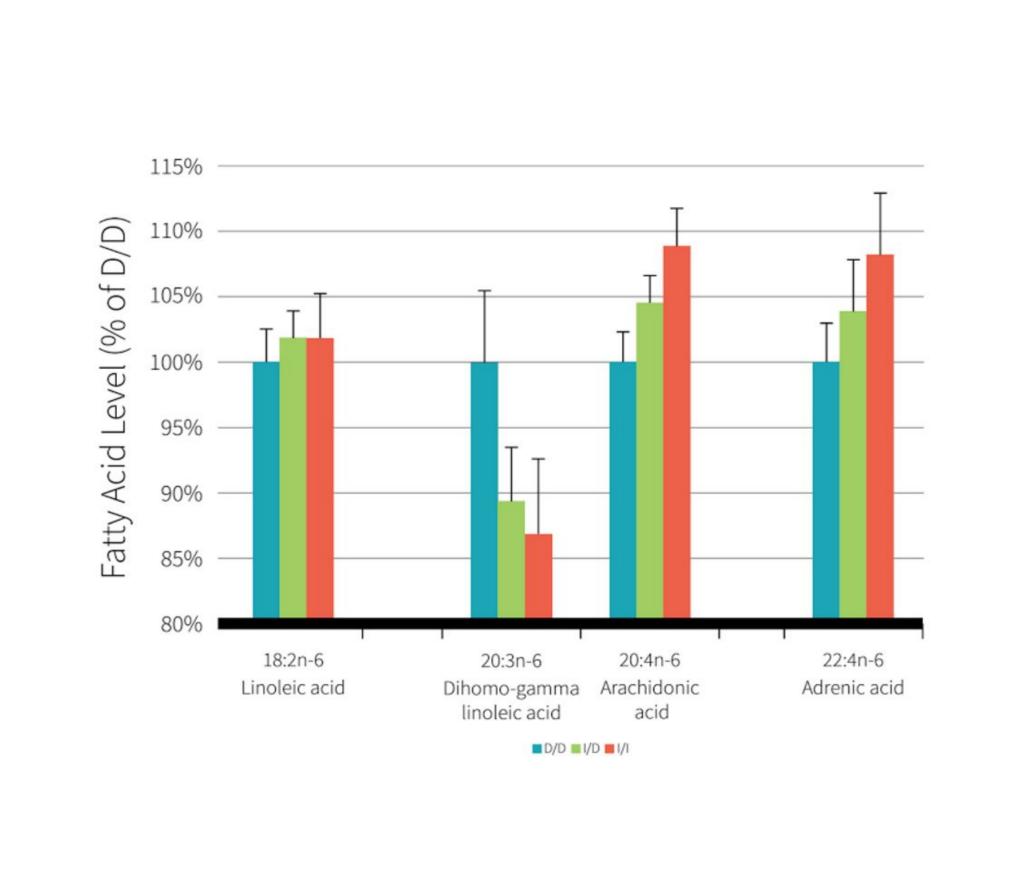
Limited downside

- Acellular carbs
- Can only process meat so much
- Rare sweet combinations



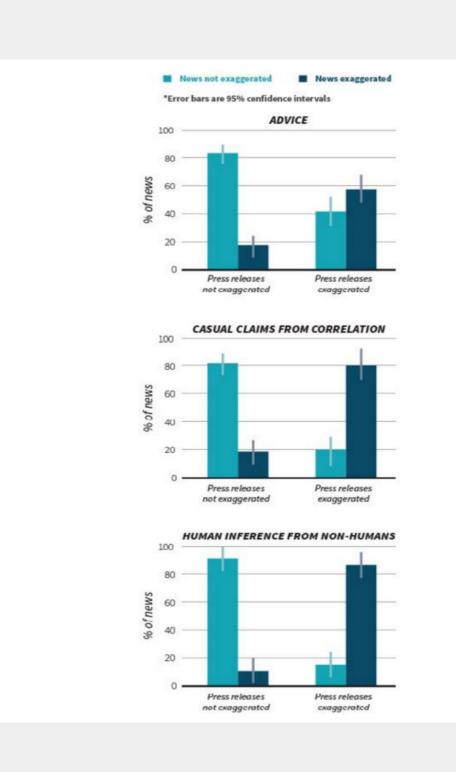
Basic instincts

- Protein hunger
- Salt hunger
- MSG



What we don't know would fill volumes

- Not aligned with modern diets
- Practical impact?



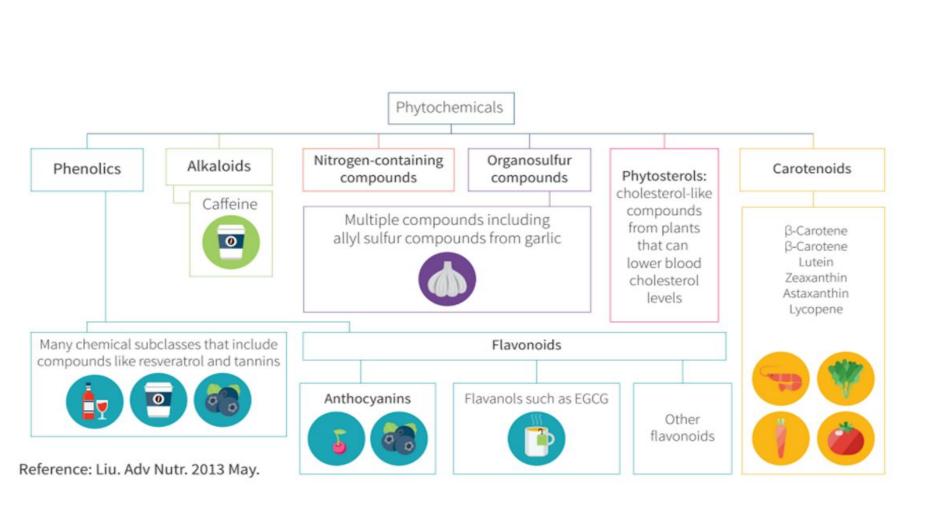
Where does the confusion originate?

Diet	Characteristics	Classification
Atkins	Induction phase with 4-5% kcal from carbs	Low carb
Biggest Loser	Individualized calories; <30% kcal from fat	Moderate
Jenny Craig	Personalized meals	Moderate
LEARN	Variable	Low fat or moderate
Nutrisystem	Nutrisystem foods	Moderate
Ornish	<10% kcal from fat	Low fat
Rosemary Conley	Selection of foods with <4% kcal from fat	Low fat
South Beach	Induction phase with low carbs, high protein	Low carb
Volumetrics	Consumption of foods with low energy density	Moderate
Weight Watchers	Points-based system	Moderate
Zone	Weight loss phase followed by weight maintenance; 40% kcal	Low carb

from carbs, 30% from fats

Practical takeaways

- Macro focus, food focus Autoimmune and red
- Slow/pressure cooked red meat
- Varying protein intake



Hoshi Shiitake (dried shiitake)

(dried bonito flakes) (dried anchovies)

Plants to the rescue

- N-nitroso compounds (NOCs)
- TMAO Confounders: mango / blood sugar